

Produced by the Woman's Day Food Department



C COOKIE COOKBOOK

A wide selection of the best holiday treats to make and to give. If time is running out, look for this symbol (✱).

It identifies the recipes that take the least effort.



ALMOND APRICOT TARTLETS

You need a miniature muffin tin to bake these rich, buttery mouthfuls.

Dough

- 1 cup all-purpose flour
- 3 tablespoons confectioners' sugar
- ½ cup butter or margarine, chilled
- 1 egg yolk
- 1 tablespoon water

Filling

- ½ cup marzipan or almond paste
- ½ cup butter or margarine, softened
- 1 egg white
- ¼ teaspoon almond extract
- ½ cup apricot preserves

To make the dough, mix flour and confectioners' sugar in small bowl. With pastry blender cut in butter until particles resemble small peas. Add egg yolk and water. With fork, stir until well blended. Divide dough in 24 equal pieces. Press each piece in bottom and up sides of 1¼-inch miniature muffin cups. Chill lined tins while preparing filling. In small bowl beat marzipan and butter with electric mixer until well blended. Add egg white and almond extract. Fill each muffin cup three-fourths full. Bake in preheated 350° oven 25 minutes or until puffed and browned. Spread preserves on hot tartlets. Cool in tin on rack. Store in covered container with waxed paper between layers, or freeze. Makes 24. *Per tartlet with almond paste: 102 cal, 1 g pro, 10 g car, 7 g fat, 24 mg chol with butter, 10 mg chol with margarine, 67 mg sod*



ALMOND MACAROONS

- 2 cups ground blanched almonds
- 1 cup granulated sugar
- 2 egg whites, beaten stiff
- 1 teaspoon almond extract
- 2 tablespoons confectioners' sugar
- For decoration: wedges of red candied cherries**

Gently mix almonds, granulated sugar, beaten egg whites and almond extract until blended. Shape into 1-inch balls. Place 2 inches apart on well-greased and floured cookie sheet. Sprinkle with confectioners' sugar. Bake in preheated 300° oven 15 to 20 minutes until bottoms of cookies are golden. Remove to rack; press a piece of cherry in each; cool. Makes 36. *Per cookie: 67 cal, 2 g pro, 7 g car, 4 g fat, 0 mg chol, 3 mg sod*



ALMOND-OATMEAL WAFERS

- ⅓ cup all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ¼ cup butter or margarine, softened
- ½ cup granulated sugar
- 2 tablespoons dark corn syrup
- 1 teaspoon vanilla
- 2 tablespoons milk
- ½ cup quick-cooking oats
- ½ cup finely chopped blanched almonds
- 3 squares (1 ounce each) semisweet chocolate

Mix flour, salt and baking powder. In medium-size bowl beat butter, sugar, corn syrup

and vanilla with wooden spoon or electric mixer until well blended. Stir in flour mixture alternately with milk until well blended. Stir in oats and almonds. Drop by level measuring teaspoonfuls 2 inches apart onto foil-lined cookie sheet. Bake in preheated 350° oven 12 to 14 minutes until edges are browned. Cool completely on sheet on rack. Remove from foil with thin-bladed spatula. Melt chocolate over hot water. Drizzle from spoon over cookies. Chill until chocolate is set. Store in tightly covered container in a cool place with waxed paper between layers. Makes 40. *Per wafer: 48 cal, 1 g pro, 5 g car, 3 g fat, 4 mg chol with butter, 0 mg chol with margarine, 31 mg sod*

ALMOND-RASPBERRY STARS

- 1½ cups all-purpose flour
- ½ cup confectioners' sugar
- ½ cup unsalted butter or margarine
- 1 egg, separated
- 1 roll (7 ounces) almond paste
- About 4 drops red food coloring
- About 2 tablespoons raspberry preserves

Mix flour and confectioners' sugar in medium-size bowl. Cut in butter until particles resemble small peas. With fork, stir in egg yolk. With hand, press into a dough. Wrap in waxed paper and chill 30 minutes. Meanwhile in small bowl knead almond paste and food coloring until an even pink color. Cut almond paste in half. Shape each half into a roll ¾ inch in diameter. Cut in ¼-inch slices. On lightly floured surface roll half the dough at a time to ⅛-inch thickness. Using 3-inch cookie cutter, cut in star or other shapes. Place ¼ inch apart on ungreased cookie sheet. Chill and reroll scraps. Brush cookies with slightly beaten egg white. Center a slice of almond paste on each. With index finger make a depression in the paste. Fill with about ⅛ teaspoon preserves. Bake in preheated 350° oven 8 to 10 minutes until golden brown around the edges. Remove to rack to cool. Store tightly covered in cool place with waxed paper between layers. Makes 50. *Per cookie: 39 cal, 1 g pro, 5 g car, 2 g fat, 10 mg chol with butter, 4 mg chol with margarine, 2 mg sod*

APRICOT ENVELOPES

- 1 batch Cream-Cheese Pastry (see Walnut Snails, page 176)
- ½ cup apricot preserves
- 1 teaspoon grated lemon peel
- 1 egg white, slightly beaten
- 3 tablespoons minced blanched pistachio nuts or almonds

Shape Cream-Cheese Pastry to a 5-inch square before chilling dough. On lightly floured surface roll out pastry to a 12-inch square, keeping edges even. Cut in thirty-six 2-inch squares. Mix apricot preserves and lemon peel. Place ½ measuring teaspoonful in center of each square. Fold up two opposite corners; pinch to seal. Place 1 inch apart on lightly greased cookie sheet. Brush with egg white and sprinkle with nuts. Bake in preheated 350° oven 10 to 12 minutes until light golden. Remove to rack



to cool. Store in loosely covered container in a cool place with waxed paper between layers. Makes 36. *Per cookie with pistachio nuts:* 76 cal, 1 g pro, 5 g car, 6 g fat, 16 mg chol with butter, 0 mg chol with margarine, 38 mg sod

CARAWAY COOKIES

Buttery, flavorful taste from the British Isles

- 1 3/4 cups all-purpose flour**
- 1 1/2 teaspoons baking powder**
- 1/4 teaspoon salt**
- 1 tablespoon caraway seeds, slightly crushed**
- 1/2 cup unsalted butter or margarine**
- 1 cup granulated sugar**
- 1 egg**
- 3 tablespoons brandy**

Mix flour, baking powder, salt and caraway seeds. In large bowl beat butter, sugar and egg with electric mixer until fluffy. Stir in flour mixture alternately with brandy, blending well after each addition. Cover and chill about 2 hours until firm enough to handle. Divide dough in half. Roll each half into a log 6 inches long. Cut in 1/4-inch slices. Place 2 inches apart on greased cookie sheet. Bake in preheated 375° oven 10 to 12 minutes until lightly browned. Remove to rack to cool. Makes 48. *Per cookie:* 50 cal, 1 g pro, 8 g car, 2 g fat, 10 mg chol with butter, 4 mg chol with margarine, 23 mg sod

CHOCOLATE ORANGE CUPS

Freeze these, glazed or unglazed.

- 1 cup almonds, chopped fine**
- 3/4 cup confectioners' sugar**
- 1/4 cup unsweetened cocoa powder**
- 1 tablespoon grated orange peel**
- 1/2 cup unsalted butter or margarine, softened**
- 3 egg whites**
- 1 tablespoon granulated sugar**
- 2 squares (1 ounce each) semisweet chocolate, melted and cooled**
- 1 teaspoon vegetable oil**
- For garnish: 2 tablespoons almonds, chopped coarse**

In small bowl mix almonds, confectioners' sugar, cocoa and orange peel. Stir in 6 ta-

- blespoons butter and 1 egg white. In small bowl beat remaining egg whites with electric mixer until foamy. Add the granulated sugar. Beat only until stiff peaks form when beaters are lifted. Fold into nut mixture.
- Fill 1 1/4-inch fluted paper baking cups three-fourths full; place on cookie sheet. Bake in preheated 350° oven 15 minutes.
- Remove to rack to cool completely before glazing. To make glaze, beat the remaining 2 tablespoons butter and the melted chocolate; add oil. Spread on tops; sprinkle with coarsely chopped almonds. Makes 36. *Per cookie:* 70 cal, 1 g pro, 5 g car, 6 g fat, 7 mg chol with butter, 0 mg chol with margarine, 5 mg sod

COCOA CINNAMON BOOTS

- 2 cups all-purpose flour**
- 1/2 cup granulated sugar**
- 1/4 cup unsweetened cocoa powder**
- 1 tablespoon ground cinnamon**
- 1/2 cup butter, softened**
- 1/2 cup margarine, softened**
- 1 egg yolk, slightly beaten**
- For decoration: white, red and green ready-to-pipe icing**

Mix flour, sugar, cocoa and cinnamon in a large bowl. Cut in butter and margarine until particles resemble small peas. Stir in egg yolk until blended. Shape dough into a ball. Wrap and chill 30 minutes. Roll one-third the dough at a time to 1/8-inch thickness on lightly floured board. Keep remaining dough chilled. Cut with 3-inch floured cookie cutter (we used boot shape). Place 1/2 inch apart on lightly greased cookie sheet. Bake in preheated 350° oven 10 to 12 minutes until firm. Remove to rack to cool. Decorate as desired. Store airtight in a cool place. Makes 40. *Per cookie:* 76 cal, 1 g pro, 8 g car, 5 g fat, 13 mg chol, 56 mg sod

COCONUT CRISPIES

- 1 cup whole-wheat flour**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon salt**
- 1/2 cup butter or margarine, softened**
- 1/2 cup packed dark brown sugar**
- 1 egg**
- 1 teaspoon vanilla**
- 1 1/2 cups toasted coconut (see Note)**
- 1 cup quick-cooking oats**
- 1/2 cup raisins**

Mix flour, baking powder, baking soda and salt. In large bowl beat butter and sugar with electric mixer until pale and fluffy. Beat in egg and vanilla. Stir in flour mixture just until blended. Stir in coconut, oats and raisins. Shape level measuring tablespoon dough into 1 1/2-inch balls. Place 1 inch apart on lightly greased cookie sheet. Flatten to 2-inch rounds. Bake in preheated 375° oven 6 to 8 minutes until golden brown around edges. Immediately remove to rack to cool. Store tightly covered. Makes 48. **NOTE** To toast coconut, spread coconut on cookie sheet. Bake in preheated 350° oven 8 to 10 minutes until golden, stirring occasionally. Be careful not to burn. *Per cookie:* 60 cal, 1 g pro, 8 g car, 3 g fat, 11 mg chol with butter, 5 mg chol with margarine, 52 mg sod

COCONUT WREATHS

- $\frac{2}{3}$ cup unsalted butter or margarine, softened
- $\frac{1}{2}$ cup granulated sugar
- 1 teaspoon vanilla
- 1 egg
- $\frac{1}{4}$ cups all-purpose flour
- 1 cup flaked coconut
- For decoration: silver dragées and red ready-to-pipe icing or gel

With electric mixer beat butter and sugar in medium-size bowl until pale and fluffy. Beat in vanilla and egg. Stir in flour and coconut until well blended. Chill 20 minutes. Put dough into pastry bag fitted with large star tip. Press out 3-inch wreath shapes 1 inch apart onto ungreased cookie sheet. Bake in preheated 350° oven 10 to 12 minutes until lightly browned. Remove to rack to cool. Decorate as desired. Store tightly covered in cool place. Makes 24. *Per wreath: 114 cal, 1 g pro, 13 g car, 7 g fat, 24 mg chol with butter, 8 mg chol with margarine, 3 mg sod*

FRUIT AND NUT ROLL

- $\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 cup unsalted butter or margarine, softened
- $\frac{2}{3}$ cup packed light brown sugar
- 1 package (6 ounces) diced mixed dried fruit
- $\frac{1}{2}$ cup filberts or walnuts, chopped

Mix flour, baking powder and nutmeg. In large bowl with electric mixer beat butter until creamy. Gradually beat in sugar until pale and fluffy. Add flour mixture and fruits; beat until well blended. Divide dough in half. On waxed paper, shape each half into a roll 2 inches in diameter. Roll in the nuts. Wrap and chill overnight. Cut in $\frac{1}{4}$ -inch slices. Place $\frac{1}{2}$ inch apart on lightly greased cookie sheet. Bake in preheated 350° oven 8 to 10 minutes until golden. Remove to rack to cool. Store tightly covered. Makes 60. *Per cookie with filberts: 62 cal, 0 g pro, 7 g car, 4 g fat, 8 mg chol with butter, 0 mg chol with margarine, 6 mg sod*

FRUITCAKE SQUARES

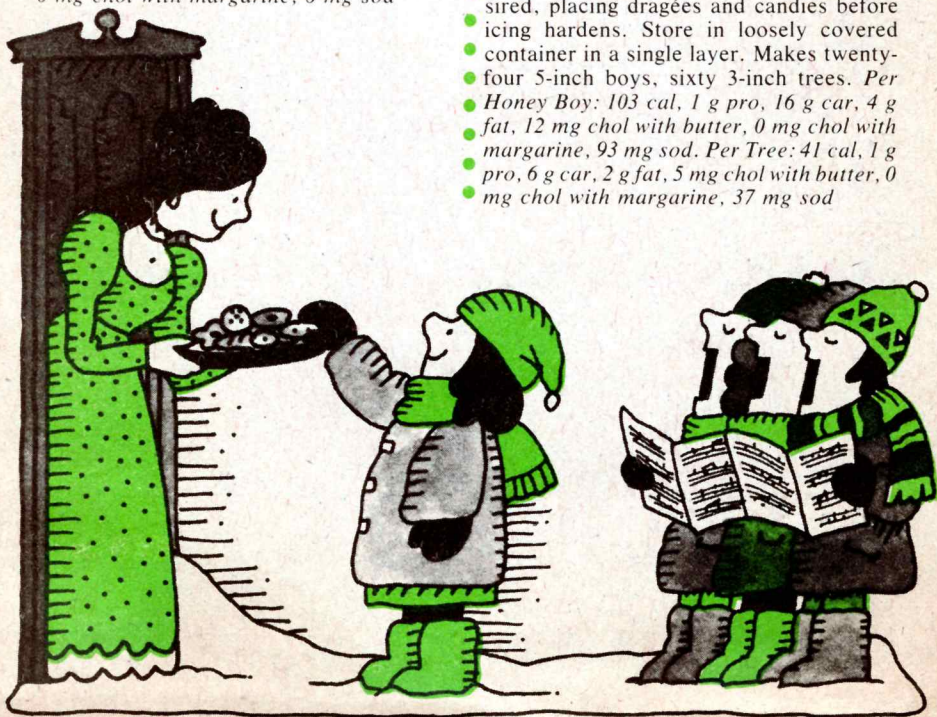
- 1 cup butter or margarine, softened
- $\frac{3}{4}$ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1 teaspoon grated lemon or orange peel
- 2 cups all-purpose flour
- 1 cup mixed candied fruits, finely chopped
- Confectioners' sugar
- For decoration: green and red candied cherries, cut up

In large bowl beat butter and sugar with electric mixer until pale and fluffy. Beat in egg, vanilla and peel. Gradually stir in flour until well blended; stir in chopped fruits. Spread in greased 13x9x2-inch baking pan. Bake in preheated 325° oven 15 to 20 minutes until set and lightly golden. Cool in pan on rack; sprinkle generously with confectioners' sugar. Cut in 24 squares; decorate as shown. Store tightly covered in cool place. *Per square: 153 cal, 1 g pro, 19 g car, 8 g fat, 34 mg chol with butter, 10 mg chol with margarine, 96 mg sod*

HONEY BOYS OR TREES

- $\frac{2}{3}$ cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{2}$ cup butter or margarine, softened
- $\frac{1}{2}$ cup honey
- For decoration: red, green and white ready-to-pipe icing or gel, silver dragées, cinnamon candies

Mix flour, baking soda and spices. In large bowl beat butter and honey with electric mixer until pale and fluffy. Stir in flour mixture until blended. Wrap in waxed paper; chill overnight. On lightly floured pastry cloth roll out half the dough at a time to $\frac{1}{8}$ -inch thickness. Cut in desired shapes with floured cutter. Place 1 inch apart on lightly greased cookie sheet. Bake in preheated 350° oven 8 to 10 minutes until lightly golden. Remove to rack to cool. Decorate as desired, placing dragées and candies before icing hardens. Store in loosely covered container in a single layer. Makes twenty-four 5-inch boys, sixty 3-inch trees. *Per Honey Boy: 103 cal, 1 g pro, 16 g car, 4 g fat, 12 mg chol with butter, 0 mg chol with margarine, 93 mg sod. Per Tree: 41 cal, 1 g pro, 6 g car, 2 g fat, 5 mg chol with butter, 0 mg chol with margarine, 37 mg sod*



HUNGARIAN PECAN TRIANGLES

2 cups all-purpose flour
1 cup granulated sugar
1 cup butter or margarine, softened
2 egg yolks
1 tablespoon brandy or water
½ cup packed light brown sugar
4 cups finely chopped pecans
1 ½ teaspoons ground cinnamon
4 egg whites
Confectioners' sugar (optional)

Mix flour and ½ cup granulated sugar in medium-size bowl. Cut in butter until particles resemble small peas. With fork stir in egg yolks and brandy. With hands, press mixture to make a dough. Press evenly and firmly into a jelly-roll pan. Bake in preheated 350° oven 15 minutes or until firm to touch. Meanwhile in heavy 3-quart saucepan mix remaining ½ cup granulated sugar, the brown sugar, pecans, cinnamon and egg whites. Stir over low heat about 5 minutes until sugars dissolve. Spread evenly over prebaked dough. Bake 25 minutes or until topping is light brown and glazed. Cool 5 minutes; cut in 4 long strips, then cut each strip in eighths. Cut each piece in half diagonally into 2 triangles. Dust with confectioners' sugar. Store tightly covered with waxed paper between layers. Makes 64. *Per triangle: 112 cal, 1 g pro, 9 g car, 8 g fat, 17 mg chol with butter, 8 mg chol with margarine, 39 mg sod*

JAN HAGELS

Store these traditional Dutch cookies for several days for flavors to blend.

1 ¼ cups all-purpose flour
½ cup granulated sugar
½ teaspoon ground cinnamon
½ cup unsalted butter or margarine, chilled
1 egg, separated
½ cup sliced unblanched almonds

Line a 13x9x2-inch metal baking pan with foil; grease foil. In medium-size bowl mix flour, ¼ cup sugar, the cinnamon and butter with fingertips until crumbly. Mix in egg yolk until evenly blended. Press firmly into pan. Brush with slightly beaten egg white. Sprinkle with remaining ¼ cup sugar and the almonds, pressing them into dough. Bake in preheated 350° oven 18 to 20 minutes until lightly browned. Cool slightly. Lift foil by ends onto cutting board. Cut in 1½-inch squares. Cool completely. Store tightly covered. Makes 48. *Per square: 43 cal, 1 g pro, 5 g car, 2 g fat, 10 mg chol with butter, 4 mg chol with margarine, 2 mg sod*

JELLY COOKIES

2 ¼ cups all-purpose flour
1 teaspoon baking powder
1 cup butter or margarine, softened
1 ½ cups confectioners' sugar
1 large egg
1 teaspoon vanilla
About ½ cup red currant jelly, stirred until softened

Mix flour and baking powder. In a large bowl beat butter with electric mixer, gradually adding confectioners' sugar until mix-

ture is pale and fluffy. Beat in egg and vanilla. Gradually stir in flour mixture until well blended. Wrap dough in waxed paper and chill 30 minutes or until firm enough to roll. On lightly floured pastry cloth with stockinette-covered rolling pin, roll one-fourth the dough at a time (keep remainder in refrigerator) to ¼-inch thickness. Cut in 2-inch rounds. Place half the rounds ½ inch apart on lightly greased cookie sheet. Cut a small heart, star or ¾-inch circle from centers of remaining rounds. Reroll scraps. Bake in preheated 350° oven 8 to 10 minutes until golden brown around the edges. Remove to rack to cool. To assemble cookies, spread *bottom* of each whole cookie with a thin layer of jelly; top with a cutout cookie. Store tightly covered in a cool place with waxed paper between layers. Makes 70. *Per cookie: 55 cal, 1 g pro, 7 g car, 3 g fat, 12 mg chol with butter, 4 mg chol with margarine, 39 mg sod*

LEMON CRESCENTS

1 cup all-purpose flour
½ cup walnuts, chopped fine
½ cup packed light brown sugar
1 egg yolk
1 ½ teaspoons grated lemon peel
½ cup granulated sugar

Mix flour and walnuts. In large bowl beat butter and brown sugar with electric mixer until pale and fluffy. Beat in egg yolk and lemon peel. Stir in flour mixture until well blended. Wrap dough in waxed paper and chill several hours or until firm. Divide dough in 24 pieces. With lightly floured hands, roll each piece into a 3-inch rope tapered at both ends. Coat with the granulated sugar. Place 2 inches apart on ungreased cookie sheet. Bend into crescent shapes. Bake in preheated 325° oven 10 minutes or until firm and lightly browned. Remove to rack to cool. Store tightly covered in a cool place. Makes 24. *Per cookie: 99 cal, 1 g pro, 12 g car, 6 g fat, 22 mg chol with butter, 10 mg chol with margarine, 48 mg sod*

MINCEMEAT PILLOWS

A light version of a holiday favorite

Dough
3 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
¾ cup butter or margarine, softened
1 cup granulated sugar
¼ cup plus 2 tablespoons milk
2 large eggs
1 tablespoon vanilla
Filling
1 ½ cups prepared mincemeat
2 tablespoons sugar
1 tablespoon flour
1 tablespoon grated orange peel

To make dough, mix flour, baking powder and salt. In a large bowl beat butter and sugar with electric mixer until pale and fluffy. Beat in ¼ cup milk, the eggs and vanilla. Gradually stir in flour mixture until well blended. Wrap in plastic wrap and chill 1 hour. Meanwhile to make filling, stir all ingredients in a small saucepan over medium heat 3 to 5 minutes until mixture boils and thickens. Remove from heat and cool



completely. On lightly floured surface roll half the dough at a time to $\frac{1}{8}$ -inch thickness. (Keep remainder chilled.) Cut in 3-inch rounds. Place half the rounds on lightly greased cookie sheet. Top with 1 teaspoon mincemeat filling; cover with remaining rounds; chill 10 minutes. With a sharp knife make a criss-cross cut in center of cookie tops. Press edges with a fork to seal. Brush tops with the remaining 2 tablespoons milk; sprinkle with additional sugar if desired. Bake in preheated 375° oven 15 minutes or until edges are lightly browned. Remove to rack to cool. Store tightly covered; can be frozen. Makes 36. *Per cookie:* 127 cal, 2 g pro, 20 g car, 5 g fat, 26 mg chol with butter, 14 mg chol with margarine, 99 mg sod

MOLASSES GINGERBREAD

Dough is soft; make day ahead and chill overnight to firm it up.

$\frac{3}{4}$ cup dark molasses
1 cup butter or margarine, cut up
1 cup granulated sugar
1 tablespoon cider vinegar
1 egg
 $5\frac{1}{2}$ cups all-purpose flour
 $1\frac{1}{2}$ teaspoons baking soda
 $\frac{1}{4}$ teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{8}$ teaspoon black pepper
For decoration: candied red cherries, halved, or ready-to-pipe icing or gel

In a 1-quart saucepan bring molasses to boil over medium heat. Remove from heat; stir in butter, sugar and vinegar until butter melts. Cool to lukewarm; beat in egg. In large bowl mix flour, baking soda, salt and spices. Stir in molasses mixture until well blended. Cover with plastic wrap; chill overnight. On lightly floured surface roll one-fourth the dough at a time to $\frac{1}{8}$ -inch thickness. Cut 3-inch rounds with floured cutter. Chill and reroll scraps. Place rounds $\frac{1}{2}$ inch apart on lightly greased cookie sheet. Bake in preheated 350° oven 6 to 8 minutes until edges are lightly browned. Carefully remove to rack to cool completely. Cookies are soft while hot but firm when cool. **For Santa Face:** Use scraps to roll 2

small balls for eyes and 1 slightly larger for nose; press gently on rounds. With toothpick, prick centers of small balls for "pupils." Roll 2 short thin ropes for eyebrows; press gently in place. *For beard* press a 1-inch piece of dough through a garlic press directly under "nose." Separate strands with point of knife. Press in cherries for cheeks. Bake and cool as directed above. Store in loosely covered container in cool dry place. Makes 72 round cookies; 60 Santa Faces. *Per cookie:* 77 cal, 1 g pro, 12 g car, 3 g fat, 11 mg chol with butter, 3 mg chol with margarine, 64 mg sod. *Per Santa Face:* 93 cal, 1 g pro, 15 g car, 3 g fat, 14 mg chol with butter, 4 mg chol with margarine, 76 mg sod

NUT FINGERS

The dough is easier to work with if chilled overnight.

1 cup unsalted butter or margarine, softened
 $1\frac{1}{2}$ cups confectioners' sugar
1 teaspoon vanilla
 $\frac{1}{3}$ cup each unblanched almonds, filberts and pecans or 1 cup nuts of your choice, chopped fine
2 cups all-purpose flour

In large bowl with electric mixer beat butter while gradually adding $\frac{1}{2}$ cup confectioners' sugar until mixture is pale and fluffy. Beat in vanilla; stir in nuts. Gradually stir in flour until well blended. Wrap dough in waxed paper; chill overnight. Cut dough in half; cut each half in 8 pieces. On lightly floured surface, shape each into 12-inch-long roll. Cut in 3-inch fingers. Place $\frac{1}{2}$ inch apart on ungreased cookie sheet. Bake in preheated 300° oven 20 minutes or until lightly colored. Cool on sheet 5 minutes. While still warm, roll in the 1 cup confectioners' sugar. Cool completely on rack. Store tightly covered in cool place with waxed paper between layers. Makes 64. *Per cookie with walnuts:* 63 cal, 1 g pro, 6 g car, 4 g fat, 8 mg chol with butter, 0 mg chol with margarine, 1 mg sod

ORANGE SHORTBREAD BELLS

4 cups all-purpose flour
 $\frac{1}{4}$ teaspoon salt
1 cup packed light brown sugar
1 tablespoon grated orange peel
2 cups butter or margarine
For decoration: ready-to-pipe icing, silver dragées

Mix flour, salt, sugar and orange peel. Cut in butter until crumbly. Work with hands to make a smooth dough. Chill 30 minutes. Roll half the dough at a time to $\frac{1}{2}$ -inch thickness between two sheets of waxed paper. Cut with 3-inch bell-shaped floured cutter. Place 1 inch apart on ungreased cookie sheet. Bake in preheated 350° oven 20 minutes or until golden brown. (If cookies brown unevenly, rotate sheet after 8 minutes.) Remove to rack to cool. Decorate as desired. Store loosely covered in a cool dry place. Makes 72. *Per cookie without decoration:* 82 cal, 1 g pro, 8 g car, 5 g fat, 16 mg chol with butter, 0 mg chol with margarine, 71 mg sod

PEANUT-BRITTLE BARS

A cross between a cookie and a candy

Dough

- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{1}{3}$ cup granulated sugar
- 2 cups all-purpose flour
- 1 egg plus 1 yolk

Topping

- 3 tablespoons corn syrup
- $\frac{1}{4}$ cup packed light brown sugar
- $\frac{1}{4}$ cup unsalted butter
- 2 tablespoons milk
- $1\frac{1}{2}$ cups unsalted roasted peanuts

In large bowl with electric mixer beat butter and granulated sugar until well blended. Gradually add flour. Add egg and yolk; mix until well blended. Press dough evenly in bottom and up sides of jelly-roll pan. Prick dough all over with fork; chill 20 minutes. Bake in preheated 350° oven 15 minutes or until very lightly colored. In small saucepan bring all topping ingredients except peanuts to a boil. Remove from heat; stir in peanuts. Spread over prebaked dough. Bake 15 minutes or until topping is bubbly. Cool in pan on rack. Cut in $2 \times 1\frac{1}{2}$ -inch bars. Store loosely covered with waxed paper between layers. Makes 64. *Per bar:* 64 cal, 1 g pro, 6 g car, 4 g fat, 15 mg chol with butter, 7 mg chol with margarine, 2 mg sod

PEPPERMINT CANES

- $\frac{1}{2}$ cup butter, softened
 - $\frac{1}{2}$ cup margarine, softened
 - $\frac{3}{4}$ cup granulated sugar
 - 1 egg
 - $\frac{1}{2}$ teaspoon peppermint extract
 - $2\frac{1}{4}$ cups all-purpose flour
- For decoration: red and white ready-to-pipe icing

In large bowl beat butter, margarine and sugar with electric mixer until pale and fluffy. Beat in egg and peppermint extract. Stir in flour until blended. If dough is too soft to hold shape, chill 15 to 30 minutes. Using a pastry bag fitted with plain #4 tube, pipe dough in 4-inch cane shapes 1 inch apart onto ungreased cookie sheet. Bake in preheated 400° oven 8 to 10 minutes until edges are light golden. Remove to rack to cool. Decorate as shown. Store airtight. Makes 24. *Per cane without decoration:* 104 cal, 2 g pro, 6 g car, 8 g fat, 22 mg chol, 96 mg sod

PUFF-PASTRY SWAGS

- 1 package (17 $\frac{1}{4}$ ounces) frozen puff pastry, thawed according to package directions
- 1 egg white, slightly beaten
- 4 tablespoons sugar

Unfold 1 sheet of dough on lightly floured surface. Brush with egg white; sprinkle with 2 tablespoons sugar. Press in sugar with palm of hand. Cut crosswise in $\frac{1}{2}$ -inch strips. Twist each strip by the ends 4 times, then cross 1 inch from ends to form swag. Repeat with remaining pastry sheet. Bake on ungreased cookie sheet in preheated 350° oven 18 to 20 minutes until puffed and lightly browned. Remove to rack to cool. Makes 40. *Per swag:* 62 cal, 1 g pro, 5 g car, 5 g fat, 0 mg chol, 54 mg sod

PURSES

Handle these fragile cookies with care.

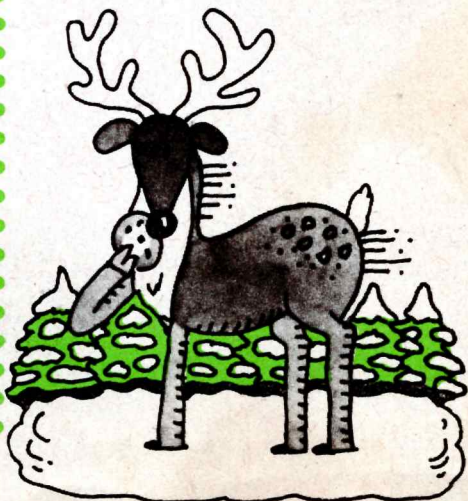
- 1 cup unsalted butter or margarine, softened
 - $\frac{1}{3}$ cup granulated sugar
 - $\frac{1}{4}$ teaspoon almond extract
 - $\frac{3}{4}$ cup cornstarch
 - $1\frac{1}{4}$ cups all-purpose flour
 - 1 egg, slightly beaten
 - 3 tablespoons pearl sugar (coarse granules) or granulated sugar
- For decoration: green ready-to-pipe icing, silver dragées and cinnamon candies

In large bowl beat butter, the $\frac{1}{3}$ cup sugar and the almond extract with electric mixer until pale and fluffy. Gradually stir in cornstarch, then flour until blended. Wrap dough in waxed paper; chill 1 hour. Using one fourth of dough at a time (keep remaining dough refrigerated), roll out $\frac{1}{8}$ inch thick on lightly floured pastry cloth. With floured cookie cutter, cut $2\frac{1}{2}$ -inch circles. With knife, score each circle about one-third down from edge. Fold smaller piece over larger piece. Brush small piece with egg; sprinkle with sugar. Place $\frac{1}{2}$ inch apart on lightly greased cookie sheet. Bake in preheated 350° oven 10 minutes or until lightly browned. Cool 3 minutes before removing to rack to cool. Decorate as desired. Store flat and tightly covered in cool place with waxed paper between layers. Makes 48. *Per cookie:* 68 cal, 1 g pro, 7 g car, 4 g fat, 16 mg chol with butter, 4 mg chol with margarine, 2 mg sod

RASPBERRY-PECAN STRIPS

- $\frac{1}{2}$ cup unsalted butter or margarine, softened
 - $\frac{1}{3}$ cup granulated sugar
 - 1 egg
 - $\frac{1}{2}$ teaspoon vanilla
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup all-purpose flour
 - $\frac{1}{2}$ cup pecans, chopped fine
 - $\frac{1}{4}$ cup seedless red raspberry preserves
- Confectioners' Sugar Frosting (recipe follows)

In large bowl beat butter and sugar with electric mixer until pale and fluffy. Beat in



egg, vanilla and salt. Stir in flour and nuts until blended. Divide dough in 4 equal pieces. Wrap in waxed paper and chill until firm enough to handle. On lightly floured surface shape each piece in a strip 12 inches long and 2 inches wide. With finger make a ½-inch depression down center of each strip. Fill depressions with preserves. Place 2 rolls 2 inches apart on lightly greased cookie sheets. Bake in preheated 350° oven about 25 minutes until bottoms are golden. Cool on cookie sheets. Drizzle with frosting. When frosting is set, cut diagonally in 1-inch strips. Makes about 48. *Per strip:* 52 cal, 1 g pro, 6 g car, 3 g fat, 11 mg chol with butter, 5 mg chol with margarine, 13 mg sod

Confectioners' Sugar Frosting: Mix ½ cup confectioners' sugar, 1 tablespoon milk and ½ teaspoon vanilla until smooth.

SAND COOKIES

Lightly browned butter gives these a special taste and texture.

1 cup unsalted butter or margarine
⅔ cup granulated sugar
2 teaspoons vanilla
2 cups all-purpose flour mixed with 2
teaspoons baking powder
48 pecan halves or whole blanched
almonds

In large heavy skillet over medium-high heat brown butter until golden, stirring constantly (do not burn). Remove from heat; let stand 5 minutes. Carefully pour clear part only into large bowl. Discard solids. Chill until butter is firm. Add sugar and vanilla; beat with electric mixer until fluffy. Gradually stir in flour mixture until well blended. On lightly floured surface cut dough in fourths. Shape each into a 12-inch-long roll; cut in 1-inch pieces; shape into balls. Place 1 inch apart on lightly greased cookie sheet. Press a pecan half in center of each. Bake in preheated 300° oven 20 minutes or until light brown. Cool completely on sheet on rack. Store tightly covered in a cool place with waxed paper between layers. Makes 48. *Per cookie with pecan half:* 70 cal, 1 g pro, 7 g car, 4 g fat, 12 mg chol with butter, 0 mg chol with margarine, 14 mg sod

SCANDINAVIAN RYE COOKIES

A sweet, delicate rolled cookie cut in the shape of Scandinavian crispbread

1¼ cups all-purpose flour
1¼ cups medium rye flour

⅔ cup granulated sugar
1 cup butter or margarine

Mix flours and sugar in a medium-size bowl. With pastry blender cut in butter until particles resemble small peas. With hands, form into a dough. Wrap in waxed paper and chill 30 minutes. On lightly floured surface with stockinette-covered rolling pin roll half the dough at a time to ⅛-inch thickness. (Keep remainder in refrigerator.) Prick entire surface with fork. Cut in 2¼-inch rounds. Place ½ inch apart on ungreased cookie sheet. Using an apple corer, cut ½ to ¾-inch circle, slightly off-center, from rounds. Chill and reroll scraps. Bake in preheated 350° oven 8 minutes or until golden brown. Cool on sheet on rack. Store tightly covered in a cool place. Makes 86. *Per cookie:* 36 cal, 0 g pro, 4 g car, 2 g fat, 7 mg chol with butter, 0 mg chol with margarine, 26 mg sod

WALNUT SNAILS

This versatile pastry can be made weeks ahead and frozen. It's also used to make flaky Apricot Envelopes, page 170. The filling can be made in advance, too.

Cream-Cheese Pastry

1 cup all-purpose flour
½ teaspoon salt
1 cup unsalted butter or margarine,
chilled
1 package (3 ounces) cream cheese,
softened

Filling

6 ounces walnuts, ground to a paste
⅓ cup granulated sugar
1 teaspoon lemon juice
1 egg white, slightly beaten

To make pastry, mix flour and salt in a small bowl. Cut in chilled butter until particles resemble small peas. Mix in cream cheese with fork until blended and mixture forms a dough. Chill at least 1 hour. To make filling, mix all ingredients until well blended. Store in refrigerator up to 3 weeks. To assemble, roll half the pastry at a time into a 10x8-inch rectangle about ⅛ inch thick. Spread with half the filling to within ½ inch of one long side. Moisten edge with water. Roll up like a jelly roll. Press seam firmly to seal. Chill 15 minutes. Cut in ¼-inch slices. Place ½ inch apart on lightly greased cookie sheet. Bake in preheated 350° oven 15 minutes or until puffed and golden brown. Remove to rack to cool. Store tightly covered. Makes 48. *Per cookie:* 79 cal, 1 g pro, 4 g car, 7 g fat, 12 mg chol with butter, 0 mg chol with margarine, 28 mg sod

